

Tasting menu
7 course 125
Wine match 72

First

White bean, fennel, tapioca
Spanner crab supplement 10

Macedon Ridge sparkling NV, Macedon Ranges

Second

Ocean trout, green tomato and buttermilk

Castro Martin, Albariño '17, Rias Baixas, Spain

Third

Scallops, cod roe, potato, vinegar

Leeuwin Estate 'Prelude' Chardonnay '18, Margaret River, WA

Bread

House baked ricotta whey sourdough,
made with Powlett Hill bio-dynamic stone-ground flour
&
Ricotta and confit garlic butter

Fourth

Duck breast, gooseberry, charred garden greens,
fermented Brussels, black garlic

Tomboy Hill 'Rebellion' Pinot Noir '18, Ballarat, Vic

Fifth

Beef, bresaola, onions, horseradish,
pickled garlic, jus
(served medium rare)

Best's Cabernet Sauvignon '18, Great Western, VIC

Fries, garlic, rosemary 10
Sault garden salad, green tomato dressing 10

Sixth

Pear and liquorice root

Seventh

Chocolate, rum, raisin, walnut

Pedro Ximénez sherry, Spain

Plant-based Tasting menu

7 course 120

Wine match 70

First

White bean, fennel, tapioca

Macedon Ridge sparkling NV, Macedon Ranges

Second

Mushroom parfait, mushrooms, linseed,
vine leaves, smoked almond

Bests Riesling '19, Great Western, Vic

Third

Jerusalem artichoke, preserved lemon, baked ricotta,
truffle, zucchini pickles

Leeuwin Estate 'Prelude' Chardonnay '18, Margaret River, WA

Bread

House baked ricotta whey sourdough,
made with Powlett Hill bio-dynamic stone ground flour
&
Ricotta and confit garlic butter

Fourth

Cabbage, pickled seed pods, beurre blanc, wild rice

Teusner 'Salsa' Rose '17, Barossa Valley, SA

Fifth

Cauliflower, black garlic, cured rhubarb, apple, hazelnuts

Tomboy Hill 'Rebellion' Pinot Noir '18, Ballarat, Vic

Fries, garlic, rosemary 10

Sault garden salad, green tomato dressing 10

Sixth

Pear and liquorice root

Seventh

Chocolate, rum, raisin, walnut

Pedro Ximénez sherry, Spain